



BUSINESS CENTRE  
SILVERBIRCH HOTEL

# Conference & Banqueting Menus



## Day Delegate Rate *from* £25pp

*Includes:*

- Arrival Tea, Coffee
- Mid-morning Tea, Coffee & Freshly made Scones
- Lunch
- Tea, Coffee & fresh baked shortbread
- Includes room hire, dedicated host, LCD Projector & Screen, Use of Podium, 1 Flip chart & pens, Bottled water.

## Arrival Drinks

- |                                |       |
|--------------------------------|-------|
| • Tea & Coffee                 | £1.90 |
| • Tea & Coffee with Scones     | £3.00 |
| • Tea & Coffee with Shortbread | £2.80 |

# Conference & Banqueting

## Breakfast

Full Ulster Fry £9.50

- Cooked Breakfast, Toast and Tea or coffee

Breakfast Baps £5.50

- Choose Bacon or Sausage  
Served with Tea or Coffee

Something Healthy!

- Granola Pots £2.50
- Fruit Platter from £12.00

Something Sweet! £4.75

- Selection of Danish, Croissants, Mini Muffins

## Snacks *(must be pre-ordered)*

Hot Sandwiches from £6.50

- Barreta Club Sandwich  
Chicken, Smoked Bacon, Mayo, Smoked Cheese, Lettuce & Aioli, Toasted Bloomer
- Hickory Chicken  
Choose from a Toasted Wrap or Panini  
Chicken, Crispy Bacon, Roast Garlic, Cheddar & Sweet Hickory Bbq Sauce
- Taco Ranch  
Choose from a Toasted Wrap or Panini  
Southern Fried Chicken Strips, Taco Sauce, Red Onion, Cheddar Cheese
- Sweet Chilli Chicken  
Choose from a Toasted Wrap or Panini  
Southern Fried Chicken Strips with Spicy Sweet Chilli Sauce

Jacket Potatoes from £6.95

Jacket Potatoes are served with Mixed Leaves, Cherry Tomatoes, Red Onion & Coleslaw

- Bacon, Mushroom & Cheese
- Coronation Chicken
- Tuna & Sweetcorn Mayo

Comfort Treats *(per item)* £3.95

- Chicken Wings and BBQ Sauce
- Crisp Fried Irish Brie and Cranberry Mayo
- Mini Beef Burger with Cheese
- Mini Fish N Chips, Lemon Mayo
- Portion of Chips £3.00





# Set Menus from £19.50pp\*

(min number of 25 guests)

## Event 1 (£19.50)

Silverbirch Vegetable Soup

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Supreme of Chicken in White Wine and Mushroom Sauce

*served with your selection of two vegetables and two potatoes of your choice*

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Homemade Pavlova

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Tea or Coffee with Mints

## Event 3 (£25.50)

Creamed Carrot & Ginger Soup,  
Coriander Crouton

Prawn Cocktail Salad, Homemade Wheaten Bread,  
Tomato & Brandied Marie Rose Sauce

Brie Wedges, Breaded Garlic Mushroom, Leaves,  
Cranberry Jelly

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Roast Turkey & Ham

Combination of Irish Turkey and Ulster Ham with a  
Soft Sage Stuffing, Rich Pan Juices

Irish Salmon

Potato Rosti, Champagne and Asparagus Veloute

Leg of Irish Lamb

Fondant Potato, Tomato, Cumin And Rosemary Jus

*served with your selection of two vegetables and two potatoes of your choice*

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Assiette of Sweets

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Tea or Coffee & Mints

## Event 2 (£22.95)

A Broth of Irish Potato & Leek Soup

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Traditional Roast Topside of Beef  
Homemade Yorkshire pudding and rich pan gravy

Roast Turkey and Ham

Combination of Irish Turkey and Ulster Ham with a  
soft sage stuffing, rich pan juices

*served with your selection of two vegetables and two potatoes of your choice*

\*\*\*

Apple and Cinnamon Crumble, Vanilla  
Anglaise and Ice Cream

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Tea or Coffee with mints

## Event 4 (£27.50)

Ulster Smoked Bacon And Celeriac, Spring Onion  
Cream Soup

Smoked Salmon & Crab Parcel

Chilli and Lime Salsa and Rocket Salad

Duck Spring Roll, Asian Salad and  
Hoisin Sauce

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Traditional Roast Topside of Beef, Homemade  
Yorkshire Pudding and Rich Pan Gravy

Supreme of Chicken, Sage Butter, Carrot Puree,  
Dauphinoise Potato, Thyme Jus

Fillet of Hake, Pea, Broad Bean & Chive Veloute

*served with your selection of two vegetables and two potatoes of your choice*

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Baileys and Raspberry Cheese Cake

Triple Chocolate Brownie, Mint Ice Cream

Panna Cotta, Madagascan Vanilla, Raspberry

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Tea or Coffee & Mints

***Please Note Pre-order required  
for choice menu items***



# Events - Set Menus

(min number of 25 guests)

## Event 5 (£28.00)

A Broth of Irish Potato & Leek Soup with Poached  
Smoked Haddock Arancini

Terrine of Melon, Mint and Citrus Salad,  
Fruit Sorbet

Potted Ham Hock with Piccalilli and  
Sour Dough Bread

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Traditional Roast Sirloin of Beef, Homemade  
Yorkshire Pudding and Rich Pan Gravy

Breast of Duck, Braised Red Cabbage,  
Bubble and Squeak, Plum Jus

Irish Salmon with Potato Rosti, Champagne  
and Asparagus Veloute

*served with your selection of two vegetables  
and two potatoes of your choice*

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Triple Chocolate Brownie, Mint Ice Cream  
Glazed Lemon Tart, Passion Fruit, Sorbet

Lemon and Mascarpone Cheesecake, Butterscotch  
Sauce

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Tea or Coffee & Mints

## Event 6 (£37.00)

A Broth of Irish Potato & Leek Soup

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Raspberry and Passion Fruit Sorbet

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Salad of Parma Ham, Figs and Beetroot, Ricotta  
Tartlet of Fivemiletown Goats Cheese and Sundried  
Tomato, Beetroot and Pea Shoots

Salted Chilli Chicken, Mixed Leaf Salad, Tomatoes  
and Sweet Chilli & Coriander Dressing

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Slow Roast Sirloin of Irish Beef Mushroom Bon  
Bon & Peppercorn Cream

Fillet of Hake, Pea, Broad Bean and Chive Veloute

Braised Leg of Irish Lamb, Roasted Root Vegetables,  
Fondant Potato, Braising Liquor

*served with your selection of two vegetables  
and two potatoes of your choice*

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Cheese Plate served with House Chutney's,  
Grapes and Crackers

Lemon and Mascarpone Cheesecake,  
Butterscotch Sauce

Bitter Chocolate Tart, Ice Cream and Orange Sauce

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Tea or Coffee & Mints

# High Tea

**Main Course only £14.50pp**

**Any 2 Courses £16.50pp / 3 Courses £19.50pp**

*All served with Tea/Coffee*

*Minimum numbers 20 /max numbers apply, restricted service timings. (Pre -Order Required)*

## STARTER OPTIONS

- Garlic Mushrooms & Brie Medley
- Terrine of Melon, Mint and Citrus Salad
- Silverbirch Vegetable Soup

## MAIN COURSE OPTIONS

*please choose 3 Main Courses*

- Roast of the Day
- Fresh Fillet of Cod
- Chicken Maryland
- Grilled Pork Chops
- Salad of Your Choice
- Minute Steak, Pepper Sauce, Onion Rings  
Mushroom (£5 Supplement)
- Served with Chips, Potatoes and a Medley of  
Seasonal Vegetables

## SWEET OPTIONS

**£4.95**

Our Chef will prepare a selection of sweets to compliment your main course selection

# Afternoon Tea

**£18.50** (24 Hours pre-booking essential)

## SELECTION OF TEAS

*Please Select Your Choice of Tea*

- Irish Breakfast
- Earl Grey Bravo
- Hazelnut
- White Blueberry
- Apricot Green
- Peach Oolong

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- Amuse Bouche
- Finger Sandwiches
- Scones, Cream & Local Jam
- Selection of Sumptuous Cakes
- Mini Trifle
- Glass of Bubbly



# Special Occasions

## Sample Menu

**Starter & Main: £15.95pp | Starter, Main, Dessert: £18.95pp**

*(All served with Tea/Coffee)*

**Kids (under 12 years) Mains from: £4.80 | 3 Courses: £9.80**

*Chefs Choice Menu. Available for all special occasions  
& family gatherings. Subject to availability*

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### Crispy Chilli Chicken

*Mixed Baby Leaf Salad, Ginger & Coriander Dressing*

### Melon Compote

*Melon Pearls, Fresh Summer Fruits, Fruit Yogurt & Honey*

### Silverbirch Vegetable Broth & Roll

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### Pan Fried Fillet of Salmon

*with a Creamy Leek Sauce*

### Roast Beef & Yorkshire Pudding

### Chicken Haystack

*Roast Chicken Escalope, Peppercorn Sauce and Crispy Tobacco Onions*

*All Served With Seasonal Vegetables and Potatoes*

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### Homemade Cheesecake

### Raspberry Roulade

### Chocolate Brownie with Salted Caramel Ice Cream

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### Tea or Coffee with Mints

*\*Vegetarian Options Available. Selected dates 12-6pm*



# Finger Buffet

*Minimum Numbers of 25*

## **BUFFET 1** **£5.95**

- Selection of Sandwiches & Tea or Coffee

## **BUFFET 2** **£7.95**

- Homemade Soup & Selection of Sandwiches

## **BUFFET 3** **£7.95**

*(Selection of Sandwiches & choose 2 options from below)*

- Cocktail Sausages with Honey & Mustard Glaze
- Sea Salt and Black Pepper Crusted Sausage Rolls
- Breaded Garlic Mushrooms
- Chicken Goujons

## **BUFFET 4** **£8.50**

*(Selection of Sandwiches & choose 3 options from below)*

- Homemade Vol Au Vonts
- Sea Salt and Black Pepper Crusted Sausage Rolls
- Chicken Goujons & Chips
- Breaded Garlic Mushrooms
- Mini Beef Burger with Cheese
- Mini Fish N Chips, Lemon Mayo

*Finger buffet menus are inclusive of Tea or Coffee*

# Hot Fork Buffet

*(Minimum Numbers 25)*

*Choice of two main courses only, served with chips & salad £11.50 with tea or coffee £12.50*

*Add a Sweet: £4.75pp*

- Pork or Beef Stroganoff with Rice
- Beef or Chicken Curry with Rice
- Salmon & Broccoli Bake
- Salted Chilli Chicken with Sweet Chilli Sauce, Peppers, Vegetables and Boiled Rice
- Chicken in White Wine & Mushroom Sauce with Rice
- Steak & Guinness Casserole with Vegetables and Champ
- Roast Chicken with Vegetables and Champ
- Braised Beef & Guinness Pie
- Full selection of sweets available  
*(additional cost per person £4.95)*



# Banqueting Selector Menus

## Soups

£3.95

- Silverbirch Hearty Vegetable Soup
- A Broth of Irish Potato & Leek Soup
- Spiced Tomato & Basil Soup
- Vegetable Soup, Vegetarian & Gluten Free

£4.25

- Veloute of Wild Mushroom & Tarragon, Chunky Crouton Soup
- Cream of Carrot & Ginger Soup, Coriander Crouton
- Creamy, Celery Leek & Bacon Soup
- White Onion & Rosemary Soup, Chunky Crouton

£5.75

- Curried Parsnip Soup, Scented with Coconut
- Pulled Ham Hock Minestrone Soup, Parmesan Crouton
- A Broth of Sweet Potato & Spring Onion Soup with Poached Smoked Haddock Arancini
- Ulster Smoked Bacon & Celeriac, Spring Onion Soup

## Starters

£4.95

- Smoked Chicken & Bacon with a blend of our House Dressing, Baby Gem Lettuce & Soda Bread Croutons
- Prawn Cocktail Salad, Homemade Wheaten Bread, Tomato, Brandied Marie Rose Sauce
- Terrine of Melon, Mint and Citrus Salad, Sorbet
- Brie Wedge, Breaded Garlic Mushroom, Leaves, Cranberry Jelly

£5.50

- Fivemiletown Goats Cheese and Pickled Beetroot Salad, Toasted Walnuts and Balsamic Vinaigrette
- Salad of Parma Ham, Figs and Beetroot, Ricotta
- Tartlet of Brie and Redcurrant, Salad of Micro Leaves
- Confit of Duck Spring Roll, Asian Salad, Hoisin Sauce
- Crispy Chilli Chicken, Leaves, Spring Onion, Thai Dressing

£6.25

- Tartlet of Fivemiletown Goats Cheese and Sundried Tomato, Beetroot and Pea Shoots
- Confit of Duck Leg, Champ Potato Cake, Red Currant Jus
- Potted Ham Hock with Piccalilli and Sour Dough Bread
- Smoked Salmon & Crab Parcel Chilli and Lime Salsa and Rocket Salad





# Banqueting Selector Menus

## Mains

£15.90

- Traditional Roast Topside, Homemade Yorkshire Pudding and Rich Pan Gravy
- Roast Turkey and Ham, Combination of Irish Turkey and Ulster Ham with a Soft Sage Stuffing, Rich Pan Juices

£17.50

- Irish Salmon, Potato Rosti, Champagne and Asparagus Veloute
- Supreme of Chicken, Sage Butter, Carrot Puree, Thyme Jus
- Leg of Irish Lamb, Tomato, Cumin and Rosemary Jus
- Roast Stuffed Fillet of Pork, Five Spice Sweet Potato Puree, Star Anise Jus

£22.50

- Slow Roast Sirloin of Irish Beef Mushroom, Baby Onion & Peppercorn Cream
- Fillet of Hake, Pea, Broad Bean and Chive Veloute
- Breast of Duck, Braised Red Cabbage Bubble and Squeak, Plum Jus
- Roast Stuffed Chicken, Potato Puree, Celeriac, Bourguignon Garnish
- Leg of Irish Lamb, Roasted Root Vegetables, Fondant Potato, Braising Liquor

## Vegetable Selector *(Choice of 2 vegetables and potatoes)* £15.90

### Vegetables

- Honey Glazed Carrots
- Crushed Carrot & Parsnips
- Cauliflower Florets with Cheese Gratin \*\*\*
- Buttered Broccoli and Toasted Nuts
- Roasted Root Vegetables
- Cumin Honey Roasted Parsnips
- The Silverbirch chefs choice of seasonal vegetables *(Chef's Selection of Seasonal Vegetables)*
- Buttered French Beans

### Potatoes

- Creamed Potato
- Herb Roasted Potato
- Traditional Champ
- Confit New Potatoes with Rosemary, Thyme and Sea Salt
- Baby Boiled Potatoes
- Colecannon
- Dauphinoise Potatoes *(Sliced Potato Cooked in Cream with a Hint of Garlic and Nutmeg)\*\*\**

*(\*\*\* £1 supplement)*



# Banqueting Selector Menus

## Vegetarian & Vegan

- Tartlet of Goats Cheese, Wood Roasted Red Pepper
- Mozzarella Stuffed Saffron Arancini (*Risotto Balls*) Spiced Tomato Fondue
- Smoked Aubergine, Potato and Halloumi Bake, Curried Puy Lentils, Crème Fraiche
- Irish Brie Beignet, Creamed Savoy, Cranberry Compote
- Penne Pasta Genoise, Fine Beans, Potato, Black Olive, Parmesan, Rocket
- Spinach & Ricotta Tortellini, Chilli Ragu, Fresh Herbs
- Stir Fried Noodles, Mushrooms, Tofu, Chilli, Soy and Sesame
- Artichoke, Tarragon, Sundried Tomato and Kale Risotto
- Mixed Bean and Vegetable Curry, Basmati Rice

## Sweets

**£4.95**

- Apple and Cinnamon Crumble, Vanilla Anglaise and Ice Cream
- Strawberry, Passionfruit and White Chocolate Pavlova
- Chocolate Profiteroles, Chocolate Sauce
- Raspberry Cheesecake
- Fresh Fruit Salad
- Assiette of Sweets (*Chefs Choice*)

**£5.25**

- Raspberry Meringue Roulade
- Baileys and Raspberry Cheese Cake
- Triple Chocolate Brownie, Mint Ice Cream
- Glazed Lemon Tart & Passion Fruit, Sorbet
- Chocolate Profiteroles, Chocolate Sauce
- Assiette of Sweets (*Chefs Choice*)

**£6.50**

- Panna Cotta, Madagascan Vanilla, Raspberry
- Banoffee Pie, Caramel Cream, Toffee Ice Cream
- Lemon and Mascarpone Cheesecake, Butterscotch Sauce
- Bitter Chocolate Tart, Ice Cream and Orange Sauce
- Assiette of Sweets (*Chefs Choice*)

